



*Your coffee table called and asked you to bring home a copy of
Patrick O'Connell's New York Times' best selling book,*
The Inn at Little Washington: A Magnificent Obsession



To order a signed copy just ask your server

Dessert Wines & Digestifs by the Glass

* Ordoñez & Co., <i>Victoria #2</i> , Moscatel, Malaga, Spain (2014)	15
Klein Constantia, Vin de Constance, Muscat de Frontignan, South Africa (2013)	35
* Giulio Cocchi, Cocconato, Barolo Chinato, Piemonte, Italy (2014)	17

Port & Sherry

* Ferreira 20 Year Tawny Port	19	Graham's 40 Year Tawny Port	50
Lustau, East India Solera, Jerez	18		

Aged Tequila & Rum

Asom Broso Extra Aged	40/oz.	* Rum Angostura 1824 (12yr)	20
* Rhum Barbancourt (8yr)	15	* Chinaco Añejo	30
* Ron Zacapa Centenario (23yr)	19	* Ron Añejo Pampero Aniversario	18

Brandy

Busnel Calvados V.S.O.P.	20	* Grand Marnier	18
* Laird's Old Apple Brandy	12	Grand Marnier 'Cuvée du Cent Centenaire'	60

Cognac & Armagnac

Larressingle, XO	42	* Courvoisier, V.S.O.P.	16
Hennessy, X.O.	70	Rémy Martin, Louis XIII	300/oz.
Remy Martin, X.O.	60	Kelt, X.O.	85

Single Malt Scotch

* Glenlivet (12 yr)	16	* Glenfiddich (12 yr)	16
* Balvenie (12yr)	20	* Glenmorangie (10 yr)	15
Talisker (10 yr)	28	Macallan (12 yr)	28
* Dalwhinnie (15 yr)	25	* Laphroig (10 yr)	20
* Glenmorangie Quinta Ruban	20		

****Items with an asterisk may be substituted for dessert****

Dessert

Our Chocolate-Hazelnut Mousse Napoleon

Grandmother's Warm Granny Smith Apple Tart
with Buttermilk Ice Cream

Lemon-Meringue Tartlet
with Toasted Pistachios, Meyer Lemon Confit
and Blackberry Citrus Frozen Yogurt

Our Southern Butter Pecan Ice Cream Sandwich
with Bittersweet Chocolate and Hot Caramel Sauce

A Painter's Palette of Sorbets

Our Chocolate-Mint Surprise

Coconut Bavarian
with a Black Cherry "Yolk"

Our Fromager's Cheese Selections
(Just Ask for Faira the Cow or Cameron—"Resident Cheese Whiz")

- or -

*An After Dinner Drink

